

# National Canners Association

WASHINGTON, D. C.

Information  
Letter



For N. C. A.  
Members

Membership Letter No. 63.

May 10, 1924.

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## National Canners Association Arranges for Domestic Science Department.

President Clark, in an address given at a meeting of the Catsup Packers in Chicago, during the convention of the Western Canners Association, speaking of the proposed reduction in dues, said:

"As stated, this will in no wise interfere with the efficiency of our Association. In fact, we have added, at the request of many packers, a new department to be known as the Domestic Science Department. We are going to engage a lady to take charge of this department who has had a wide experience. To-day, practically every high school has its Domestic Science class in charge of a Domestic Science teacher, and these teachers are really bringing up the future housewives and instructing them in the use of foods. We believe this department will do much to increase the consumption of canned foods. In fact, we believe we have struck a real live line of activity here."

## Better Adapted Containers Would Reduce Shipping Losses.

Measures for the prevention of an estimated loss of \$50,000,000. each year through damage and pilferage of commodities in transit were discussed at a meeting in Chicago on May 5, when a representative of the Department of Commerce, cooperating with the American Railway Association, met with shipping container manufacturers and makers of box strapping and discussed plans preliminary to an educational campaign during the month of June for the use of better shipping containers.

Foodstuffs valued at more than \$10,000,000. are damaged each year through inefficient packing. Shoes, textiles, hosiery, and similar goods, with a value of many millions of dollars, never reach the consignee, due to the use of poorly adapted containers. This loss is preventable in most cases, according to John F. Keeley, who represented the Department of Commerce at the meeting.

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Better shipping containers, not necessarily more expensive but more practical, is one of the most important considerations concerned with the solution of this problem, Mr. Keeley said.

In spite of the good efforts of the railways and shippers' associations, this waste continues unabated. Unless the shipping public is educated to the use of more practical containers, and the use of better strapping, the losses will continue to mount, according to Mr. Keeley.

Read "What Happened to Ella".

Members of the National Canners Association have probably never heard of Ella. Nevertheless, it would be time well spent for them to read the article, "What Happened to Ella", written by Caroline Carter, Director of the Cosmopolitan Magazine Market Basket Service, which appeared recently in the Cosmopolitan. This magazine has a circulation of over one million.

"There was once an old-fashioned grocer who always gave a little dab more than was strictly necessary to make the scales balance. He saved the scoopings of the molasses barrel for the kids of the town. They liked the sugariness of it spread on the broken crackers from the bottom of the cracker box. He saved those for them, too. He gave a bright red and white peppermint stick or a bag of licorice drops to the little girl who came to pay the family grocery bill.

"The grocer's wife was as plump and red cheeked as a tomato pincushion. His daughter Ella was as thin and white cheeked as a secret diet of pickled limes and school chalk could make her. Healthiness was not in vogue among her 'crowd'. Her plump little mother was a top notch cook and her good hearted father was an excellent provider when it came to what the minister's wife called 'the pleasures of the table'.

"Ella helped out in the store on Saturdays and she learned a lot besides how to make change and wrap sugar so it wouldn't spill even if the young hopeful who carried it home held it upside down. She learned to put the ladies of the town into two classes--those who did--and--those who didn't. Meaning those who bought canned goods, sometimes as much as a dollar's worth on Saturday night, and those who wouldn't be caught dead with a store can in the house. The worst thing you could say about any housekeeper was, 'She feeds her family canned stuff.' It was the ultimate in shiftlessness!

"Then Ella started to grow up. She went into town to normal school and she got interested in Domestic Science. She visited a few of the huge kitchens where food was canned. She saw girls with starched caps and aprons working around the kitchens as if they were in their own homes. She saw white tiles and white and nicked and copper kettles that were as shiny as her mother's. And she began to think.

"She began to think of the several thousand women in her home town who were putting up all their own fruit and vegetables. How tired they were at the end of the summer! How sometimes they had 'good luck' and sometimes they had 'bad luck'. When they had 'good luck' their products were no better than were being prepared carefully and accurately by the big manufacturers. When they had 'bad luck' it meant weeks of hard work and quantities of wholesome food wasted.

"She visited a soup kitchen and saw giant kettles steaming and the sun shining through hundreds of windows. She saw meat and vegetables selected as though each lot was personally picked out by the fussiest housekeeper.

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She thought of the hours that her mother and her mother's friends spent in making soup at home. It was good soup. Wonderful soup, but no better, no more nourishing, no more satisfying because they had marketed for the materials, personally cleaned and cut them up, watched the broth, strained it, removed the fat, added the vegetables.

"Ella kept on thinking!

"She thought of the hundreds of towns large and small where women were doing just as the women in her home town were doing. Some of them with poor help. Most of them with no help. Just because they thought of canning factories and packing houses as 'canning factories' and 'packing houses' instead of as enlarged editions of their own kitchens--kitchens where intelligent cooks, of proved skill, working under health and hand inspection, were ready to relieve them of the drudgery part of cooking.

"Ella finished her course and went home.

"Did she reform the town?

"No!

"But the local papers refer to Ella and her set as 'The progressive young matrons who are doing so much for the civic improvement of our village.'

"And they all use packaged goods as fast as the stores stock them. But no one calls them 'shiftless'. They are simply intelligent.

"Times do change!"

#### Corn Borer Quarantine Area Increased.

The United States Department of Agriculture announces that further spread of the European corn borer in New England has brought Vermont into the list of states subject to Federal quarantine regulations. Two townships in Vermont--Bennington and Pownal, in Bennington County--have been added to the quarantine area.

On recommendation of the Bureau of Entomology, spinach has been eliminated from the articles that are made subject to inspection and certification as a condition of shipment out of localities infested with European corn borer. Spinach heretofore has been under quarantine restriction in the general Boston area.

Areas in which movement of corn on the cob, either green corn or seed corn, is restricted by quarantine, include the following, in addition to the new area mentioned:

Parts of New Hampshire, Southwestern Maine, about the eastern one-third of Massachusetts, two areas in western New York, one small area in western Pennsylvania, several counties in Ohio bordering on the lake, and a small territory in southeastern Michigan on Lake St. Clair.

In the western regions, corn is the only crop seriously interfered with. Maine, however, is endeavoring to protect her seed corn industry by preventing entrance to the state of a considerable variety of plant materials from Massachusetts which are subject to infestation by the borer.





American Medical Association Journal Champions Canned Foods.

In view of the number of cases which the Association has investigated where physicians unjustly hold canned foods responsible for "ptomaine poisoning", it is refreshing to read such a statement as that which appears below, taken from the "Questions and Answers" column of the periodical "Hygeia", which is a public health journal published by the American Medical Association, the leading medical association in this country.

Question.

"When one's vital organs are impaired and age advances, is it safe to use tinned foods of uncertain age, such as are found on the local markets. In this climate, it is certain that much of the tin inside the can is dissolved rapidly, and where lacquer is used, that dissolves, too."

"Are the dehydrated, unsulphured foods of uncertain age likely to be any better than the tinned products? for the present I have about solved the problem by ordering direct from the manufacturers of unsulphured, dehydrated foods. I do not know of a better way, as long as the canners and packers do not give the date of packing to the consumer, and as long as inspection is so imperfect." ----L.V., North Carolina.

Answer.

"There is no reason to believe that tinned foods are not safe to use at any age. Certainly, if the foods remain sterile, their value is not impaired. We have no records of tin poisoning having occurred in the United States from tinned foods. In fact, many state regulations allow 600 milligrams of tin salts per kilogram of the food. Such an amount rarely is found, however."

"The mere discoloration of the inside of the can cannot be taken as an indication that the tin itself has been dissolved. Under present conditions of commercial canning, there are few safer foods, and most packs are now in code, not only as to the time of canning but as to the place in which the food was packed."

"Dehydrated or dried foods are wholesome, but there is no reason to believe that they are better than properly canned foods."

Claims for Tax Refunds and Credits.

Treasury Decision No. 3571, quotes the following amendment to Section 252 of the Revenue Act of 1921:

"PROVIDED FURTHER, That if the taxpayer has, within five years from the time the return for the taxable year 1917 was due, filed a waiver of his right to have the taxes due for such taxable year determined and assessed within five years after the return was filed, or if he has, on or before June 15, 1924, filed such a waiver in respect of the taxes due for the taxable year 1918, then such credit or refund relating to the taxes for the year in respect to which the waiver was filed shall be allowed or made if claim therefor is filed either on or before April 1, 1925, or within two years from the time the tax was paid."

Pending Legislation of Interest to Canners.

Senator Jones has introduced a bill, Senate No. 2570, providing for the establishment by States or municipalities, of free trade zones in or adjacent to ports of entry in the United States where foreign and domestic merchandise of every description may be stored, repacked, or otherwise manipulated without the payment of regular customs duties. Such merchandise may either be exported or, if brought into customs territory of the United States, it is then subject to regular duty. This bill has just been favorably reported by the Committee on Commerce.

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Lumber Industry Takes Lead in Standardizing its Products.

The whole lumber industry of the United States as at present organized has committed itself to the adoption of standard grades, sizes, and nomenclature, as well as to a system of inspection, according to a statement just issued by the Department of Commerce.

Secretary Hoover, in commenting on this section states that that industry now leads all the industries in the United States in its effort to establish rules for fair dealing in the trade. This remarkably progressive step will doubtless be followed in other industries.

Unfair Practices Charged by the Federal Trade Commission.

The Federal Trade Commission has just issued a complaint against a large manufacturer of butter substitutes, claiming that the company is attempting to fix by contract with distributors the price at which its product shall be sold, refusing to sell to distributors who would not maintain such prices. It was also charged that the company prohibited the purchaser dealing in similar products of its competitors and refused to sell its product to distributors who do not maintain the resale price specified.

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